

evening menu

4.30pm - 8.30pm

As a team, we love the idea of sharing dishes and trying different flavours. Create your own feast with our evening menu of small plates and sides, ask us about our favourites

IN THE BEGINNING

SOUP OF THE DAY	£6.00	SIRLOIN STEAK	£14.95
HOME-MADE PATE with sourdough toast	£6.00	5/6oz steak with crushed garlic potatoes, salsa verde (GF)	
HAZELNUT FALAFEL and tahini whipped creme fraiche	£6.50	LEBANESE CHICKEN	£8.95
SHREDDED BITTER LEAVES with roasted grapes, almonds and avocado	£7.00	boneless chicken thighs, with minced beef, apricots and middle eastern rice	
WARM NEW POTATO PERSIAN salad, with peas	£6.95	LAMB BELLY	£9.95
		with sticky aubergine, burnt feta and lamb bone jus (GF) (CN)	
		PERSIAN MEATBALLS	£8.50
		with yoghurt, flat bread	

BANK FEASTS

TIGER PRAWNS	£8.95	ROASTED CAULIFLOWER	£6.50
in chilli garlic and herbs (GF)		with coriander and green chilli yoghurt (GF) (V)	
CORIANDER FISH BALLS	£8.50	STICKY SWEET AUBERGINES	£5.95
Sicilian spiced tomato		with Yorkshire honey, sesame seeds (GF) (V)	
HADDOCK GOUJONS	£8.95	SPICED SWEET POTATO BRAVAS	£5.50
with preserved lemon mayo		with tomato chilli sauce (GF) (V)	
CRISPY-SKIN SEABASS	£9.50		
with saffron potatoes, almond tarator (GF)			

SIDES

Triple-cooked chips	£4.00
Winter greens, labneh, salted almonds (GF)(CN)(V)	£6.00
Sweet potato wedges	£4.00
Mixed salad	£3.95

DESSERTS

Yorkshire ice cream 3 scoops	£4.95
Chocolate brownie, vanilla ice cream	£5.50
Almond rose milk pudding, pistachio crumble	£5.50
Apple strudel with cream	£5.50
Bread and butter pudding	£5.50



CN = Contains Nuts • V = Vegetarian • Ve = Vegan • GF = Gluten Free • DF = Dairy Free

If you suffer from any food allergies or intolerances, please notify your waiter before placing your order.

We cannot guarantee the absence of traces of allergens.